

TO BEGIN

Grilled Asparagus *gf*
jumbo lump crab meat, fresh citrus, garlic aioli 18.50

Artisan Cheese Board
clover honey, flat bread, whole grain mustard 16.75

Burrata Ravioli
balsamic sweet bell peppers, garlic butter,
fluffy parmesan 16.5

Stuffed Poblano Pepper *gf*
slow roasted pork, aged cheddar,
fire roasted salsa & lime sour cream 16.5

East Coast Oysters *gf*
mignonette & cocktail 19.5 (half dozen) 39 (dozen)

Griggstown Farm Deviled Eggs *gf*
smoked salmon, dill crème fraiche,
shallot, caper whipped yolk 16.50

Fire Roasted Calamari
smoked tomato chipotle cream 17.50

Wild Mushroom Toast
chive whipped goat cheese, scallion roasted mushrooms,
balsamic thyme reduction 16.5

Sous Vide Pork Belly
citrus risotto cake, orange scallion soy glaze 17

Tuna Two Ways *Seared & Tartare*
wasabi cream, Rooster sauce, crispy wontons 18.5

Grilled Flat Bread
artichoke hearts, baby spinach, spring onion,
triple crème brie, basil pesto 16.5

GREENS & SOUP

Rustic Wild Mushroom Soup *gf*
vegetarian award-winning Rooster favorite 15.25

Rooster House Salad *gf*
toasted almonds, marinated vegetables,
manchego cheese, honey sherry vinaigrette 14.5

Signature Grilled Romaine *gf*
creamy parmesan dressing, aged parmesan 14.50
white anchovies +3.25

Rocket Salad *gf*
arugula, spinach, quinoa, goat cheese, roasted beets.
lemon poppy seed vinaigrette 15.25

MAIN SELECTIONS

Apple Cider Brined Pork Chop *gf*
Applewood smoked bacon, onion,
aged cheddar crust 36.75

Grilled Canadian Jail Island Salmon
sundried stone fruit beurre blanc 36 *gf*

Cherry Coke Short Ribs *gf*
Amanera cherry demi, citrus parsley gremolata 42

Fire Roasted Shrimp Pasta
fresh basil linguini, spinach, tomato garlic sauce,
shaved parmesan cheese 34.5 *vegetarian option 29.75*

Wood Fire Grilled Ahi Tuna
pickled ginger cucumber salad, sauce trio 41

Rack of Lamb Sous Vide *gf*
rosemary Dijon demi-glace 48.50

Cast Iron Vegan Beet Infused Steak
mushroom vegan thyme brown butter 34.85

'The Classic' Center Cut Filet 8oz *gf*
applewood smoked bacon, bleu cheese crust 46.5

Dry Aged Steak of the Night *gf*
roasted garlic demi-glace *mp*

Griggstown Farm Chicken Paillard *gf*
parmesan, garlic, spinach, sundried tomato cream 34

Scallop Risotto *gf*
pan seared scallops, spinach & pea risotto,
lemon honey beurre blanc 41
vegetarian option 34

Grilled Maine Lobster Tails *gf*
twin 5oz tails, lemon, drawn butter 48.50

Add a Lobster Tail to an Entrée +22.50



MATT'S RED
ROOSTER GRILL EST. 2004

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Consuming raw or undercooked meat or seafood may increase your risk of food borne illness. A 3.5% credit card service fee will be applied to all credit card transactions.